



Entrée

Miss Lilian's Dumplings of the Day

chef's selection for 1 (5) pieces
\$15

chef's selection for 2 (10) pieces
\$29

Bao Mi

fluffy steamed buns stuffed with roasted pork, pate and greens buns
\$16

Fresh Rice Paper Rolls

choice of
king prawns & herbs (S) (GF) | angus beef (G) |
greens or avocado & greens (V) (G)
\$15

Special Vietnamese Fried Deep Spring Rolls

pork, white turnip and black mushroom
choice of traditional - wheat pastry | hanoi spring rolls - rice paper (G)
\$18

Deep Fried Crispy Crab Claws (S)

\$18

Deep Fried Petit Coconut Prawn Pate on Sugar Cane (S)

\$18

Deep Fried Salt & Pepper Squid (S)

\$18

Gourmet Salads

Thai Beef (G)

marinated beef tenderloin, cucumbers and fresh herbs
\$25

Prawn & Papaya (S) (G)

tasmanian king prawns, organic green papaya and zesty dressing
\$28

Organic Greens Kitchen Garden Herbs (G) (V)

organic greens with avocado
\$25

(G) Gluten free

(V) Vegetarian

(S) Seafood

1.5% surcharge applies for the use of visa and master card;
2.25% surcharge applies for the use of amex and diners card

Main

Thai Red Duck Curry (G)

duck in red curry, coconut, & lychees served with sticky rice
\$35

Lime Leaf Chicken (G)

pan fried lime leaf chicken with sticky rice and picked greens
\$32

XO Seafood with Garlic Rice (S)

prawn, squid, scallop wok fried in XO sauce and garlic fried rice
\$35

Mixed Grilled Skewers

lemongrass pork | mekong spiced chicken | betel wrapped wagyu
served with fresh vermicelli noodle salad
\$32

Soya Fried Egg Noodles

wok fried egg noodle with bean sprouts and garlic chives
vegetarian (V) chicken beef seafood
\$25 \$28 \$28 \$32

Fragrant Beef "Pho" Noodle Soup (G)

angus tenderloin wagyu beef meat balls & brisket
\$22 \$25 \$25

Thai Spiced Laksa Noodle Soup (G)

served with herbs & spices
tofu & sprouts (V) chicken seafood
\$22 \$25 \$28

Ramen Noodle in Fragrant Broth

asian greens & mushrooms (V) roasted pork
\$22 \$25

Thai Green Curry

eggplant, pumpkin, beans, green curry served with Jasmine rice
vegetarian (V) chicken
\$25 \$28

Sides

Steamed Seasonal Asian Greens (V)

\$15

Tempura Seasonal Vegetables (V)

\$15

Desserts

From the Dessert Bar

tira matcha | pistachio opera | circa 1888 | monsieur café | madame violet
| zen garden | fresh fruit tart with passionfruit custard

\$16

Drinks

If you like Creative..... Cocktails \$ 18.00

Chi

rum, lemongrass syrup, lime, soda water

Espresso Martini

vodka, kahlua, espresso, sugar syrup

Miss Lilian Lychee Martini

vodka, lychee liqueur, ginger, lime

Blue Lady

chamomile tea infused gin, saka, choya umeshu, blue curacao, lime

Mountain Sling

gin, pineapple, passion fruit, sugar, chili

Rose petal

rose infused vodka, st. germain, lime, egg white, sugar

If you're Driving..... Mocktails \$ 12.00

Ginger Punch

honey syrup, ginger syrup, lime juice, earl grey tea

Red Lotus

hibiscus syrup, lime juice, mint leave, soda water

If you like Wine

	Glass	Bottle
Sparkling Wine		
Victoria Park Sparkling, S/A	10	45
Moscato		
Mount Lawson Moscato, Mudgee NSW	10	40
Rose		
Manners, Mudgee, NSW	14	60
White Wine		
Tatachilla Chardonnay, McLaren Vale SA	10	40
Mark Davidson Riesling, Orange NSW	10	40
Victoria Park Sauvignon Blanc, SA	14	60
Red Wine		
Tucker Box Cabernet Sauvignon, NSW	10	40
Mount Lawson Merlot, Mudgee NSW	10	40
Logan Weemala, Pinot Noir, Orange NSW	12	50
PF Organic Shiraz, Lachlan Valley NSW	10	40

Dessert Wine

De Bortoli DEEN Botrytis Semillon, Riverina 12

